Thermoelectric Beer Dispenser

VT-BD
User Manual



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Replacement Cartridges

This appliance is delivered to you with three 16-gram CO_2 Cartridges which will enable you to use approximately 3 of the 5-Liter size beer kegs.

To order new cartridges which can be mailed directly to your home please call (800) 777-8466.

WARNING: CO_2 Cartridges contain compressed gas. Do not puncture, squeeze, or modify the cartridge in any way. Keep away from sources of heat, and children. Failure to use this product as it was originally intended could result in bodily injury and or death.

Important Safety Information

⚠ WARNING



To avoid the risk of electrical shock, property damage, personal injury or death:

- The power cord must be plugged into a 3-prong grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.
- It is the personal responsibility of the consumer to have a proper 3-prong wall receptacle installed by a qualified electrician.
- DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER CORD GROUNDING PRONG.
- A separate adequately fused and grounded circuit should be available for this appliance.
- Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. It is extremely important to replace all grounding wires when components are replaced.



⚠ WARNING



ELECTRIC SHOCK HAZARD

Disconnect electric supply from appliance before servicing.

Replace all panels before operating.

Failure to do so could result in death or electrical shock.

- **DO NOT USE A GROUND FAULT INTERRUPTER (GFI).**
- **A DEDICATED 15 AMP CIRCUIT IS HIGHLY RECOMMENDED.**

Read the following instructions prior to operating this appliance

- Do not use the appliance if the power supply cord is damaged.
- this Should be the case, it must be replaced by a qualified person so that any potential shock hazard is avoided.
- Prior to any connection, check that the indicated operating voltage corresponds to the voltage at the outlet.
- This appliance is not designed for children. Never allow unattended children to use this appliance.
- Prior to any cleaning, and in general when the appliance is not in use make sure that it is not plugged in.
- Make sure that your beer dispenser is set on a flat surface, protected from the sun and avoid any other heat source.
- The appliance should be operated at room temperature, between 54°F and 80°F.
- Do not attempt to move the appliance while it is full so as to protect it from falling over.
- When unplugging the unit always pull the plug and never the cord.
- Never lift the appliance by the power supply cord or the dispensing tap.
- Keep the power supply cord away from heat sources, not intended for use in the garage.
- Do not try to repair, adjust or replace this appliances components by yourself. Should it not operate correctly, contact your dealer's customer support.
- This appliance is designed for household use only and not for professional use. Do not use for purposes other than that which it was designed for.
- Do not immerse the appliance or its power supply cord in water or any other liquid.
- Do not cover the appliance or place anything on it.
- Do not insert any object into the ventilation spaces.
- Only use the CO_2 Cartridges provided for this appliance.
- Cartridges contain pressurized CO_2 . Keep them away from heat, in a dry and cool place.
- Do not throw away empty CO_2 Cartridges into a fire.
- Prior to operating the beer dispenser, clean it using the instructions in this manual.

What comes with your beer dispenser



1. Beer Dispenser
2. Tap Handle
3. Drip Tray
4. Pressurized Keg Adapter
5. Standard Keg Adapter
6. Keg Seals (2 pieces)
7. Pressure Release Tool
8. Cleaning Bottle
9. CO_2 Regulator
10. Regulator Adapter
11. CO_2 Cartridge (3 pieces)
12. Cartridge Holder
13. CO_2 Assembly Stand
14. DC Power Cord
15. AC Power Cord

Installation

1. Carefully remove the unit from its packaging and check to see that no parts are missing or damaged. (keeping small plastic parts away from children at all times)
2. Place the dispenser on a steady flat surface leaving at least 4" on either side for proper ventilation.
3. Place the drip tray in the notch provided on the front of the unit.
4. Screw the Tap Handle into the tap and tighten.
5. Plug the appliance into a 110V AC or 12V DC electrical outlet using the proper cord *Note:* Unit is not intended for use with 50 Hz outlets. (European Standard)

Preparing the keg

First you must determine which type of keg you are using. There are two basic types. Pressurized (with CO_2 built in) and Standard.

Before installation make sure that the keg has rested long enough to avoid foam coming out through the ventilation opening, also cold beer will produce less foam than warm beer, so pre-chilling the beer in refrigerator for 6-12 hours is advised. (Your beer dispenser can cool a 5-Litre keg from 77°F to 41°F in 9 hours.)

Warning: Never put a keg into the freezer. The beer might be damaged and the keg might burst.

Pressurized Kegs

1. You will not need any of the parts that come with the keg (Tap and nozzle) Instead of those parts you will be using the Pressurized Keg Adapter, as shown in figure 1.

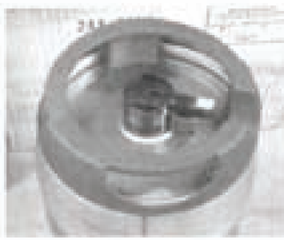
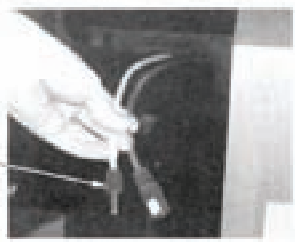


Figure 1

2. Open the door and locate the two tubes that come from the front of the dispenser. For pressurized kegs you will only need the tube that connects directly to the tap. It has the male connector (the female connector has a white button on it)



Connects to Tap

Figure 2

Installation

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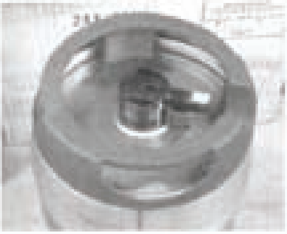
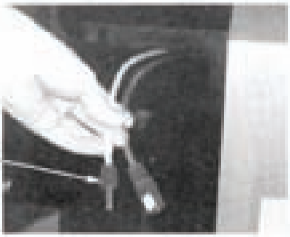


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Connects to Tap

Figure 2

Pressurized Kegs (cont)

3. Press the Tap-Hose connector into the pressurized keg adapter until it locks. Pull lightly on the connector to ensure that you have a tight fit.

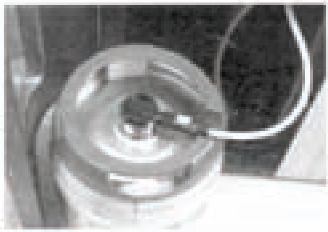


Figure 3

4. You can now place the keg inside the dispenser. Turn the keg so that the tube is not folded and proper flow is not obstructed as is shown in Figure 4. (the other hose will hang freely on the side)

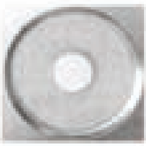


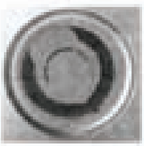
Figure 4

You are now ready to enjoy your beer, for proper pouring instructions read the section called "Operation" on page 9.

Standard Kegs

1. For all non-pressurized kegs you will first want to follow the instructions that came with the keg for releasing excess gas. Then you will want to determine which type of plug your keg has. the types are listed below.







Note: Combined plugs and Vent Plugs look identical from the top.

Rubber Plug

Combined or Vent Plugs

2. a: *Rubber plug.* You will simply push the plug into the keg until it falls in, you can use the tube end of the Standard Keg Adapter to push it through.

   b: *Combined or Vent Plug.* You will want to remove the entire plug and replace it with one of the keg seals included with your dispenser. Depending on which type of plug you have you may need to use pliers to remove it, you will want to take caution not to bend the metal around the plug as this could cause an air leak. It is common for part or all of the plug to fall into the keg during this step, this is normal and it will not affect the flavor of your beer.

3. Insert the standard keg adapter into the keg and lock it in place as shown in figure 5 and 6.



Figure 5

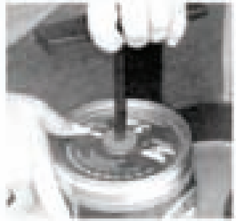


Figure 6

4. Locate the two tubes coming from the front of the unit. Connect both of them to their corresponding adapter (they will only go in one way). Push them in until they click to ensure a proper seal.



5. Place the keg into the dispenser taking care not to fold the tubing or restrict proper flow of the beer. You are now ready to connect the CO_2 assembly.



Connecting the CO_2 assembly



1. Locate the CO_2 regulator and turn the valve counterclockwise until it stops to ensure that the valve is shut.

2. Connect the regulator adapter to the bottom of the regulator as shown in figure 7.



Figure 7

3. Open the compartment on the side of the dispenser to reveal the gas cartridge chamber and locate the unconnected tube coming from the beer keg. Push this tube into the open hole on the regulator. (to disconnect, push in the ring on the end while pulling the tube)



Connecting the CO_2 assembly (cont)

4. Place a new CO_2 Cartridge into the cartridge holder and screw it firmly to the regulator adapter, you may hear a sound once the cartridge is pierced. Once attached do not unscrew the cartridge until all the pressure has been released (see Removal and Cleaning on page 10).





5. At this point the system should be completely connected, you should now slowly turn the regulator clockwise to pressurize the system. The dial on the gauge will rise gradually, stop when it reaches 0.5 bar.



6. With the pressure correctly set you can now place the whole CO_2 assembly on the assembly stand and put it in the dispenser with the gauge facing the clear window.

7. Slide the CO_2 compartment door into place and now you will be ready to enjoy your beer.

Operation

- Always use clean glasses rinsed with very cold water at the time of serving. Impurities prevent the foam from forming on the glass.
- Hold the glass under the dispensing tap, making sure that the nozzle is not in contact with the glass.
- Pull the dispensing tap handle towards you while holding the glass at an angle. The quantity of foam depends on the glass angle. Set the glass upright as the beer level goes up.
- Push the tap handle forward when the foam reaches the glass brim. This will stop the beer from flowing.

Setting the temperature

- Use the up and down arrow buttons to set the desired temperature. *Note:* The dispenser has a range between 38° F and 54° F

- the third button allows you to turn on an off the display to conserve energy when it is not being used.

Removal and Cleaning

When the keg is empty, it is advisable to thoroughly clean the beer dispenser before loading another keg.

1. Open the cartridge chamber and turn the valve on the regulator counter-clockwise to shut it off. (if you are using a standard keg)

2. Place a container under the dispensing tap and drain by pulling the handle towards you until nothing more flows out.

3. Open the keg compartment door and disconnect the hose(s) from the keg adaptor. The connectors are released by pushing in the white button, while pulling on the connector (not the hose)

4. Empty the remaining gas using the pressure release tool as indicated in Figure 8.

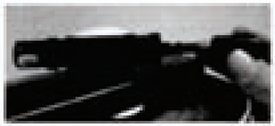


Figure 8

5. Remove the keg adapter by pushing in the catch (standard keg) or squeezing the release tabs (pressurized keg) and pulling up until the adapter has cleared the keg.

6. To clean the keg, first fill the cleaning bottle halfway with lukewarm water and a small amount of detergent.

7. Attach both hoses to the standard keg adapter, and insert into the bottle. Note: if you are using a pressurized keg the pressurized keg adapter will have to be washed separately.



8. Open the regulator valve and run the cleaning solution through the system for 5 seconds, then repeat steps 6-8 using only water with no detergent.

Replacing the cartridge

Three 16 gram cartridges are provided for approximately three 5-Litre kegs. When the cartridge is empty, replace it as follows:

1. Shut the pressure gauge valve. (turn it counterclockwise)
2. Unscrew the cartridge holder and replace the cartridge with a new one
3. Open the pressure gauge valve and set it to the required temperature.

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All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. Custom Cabinet and Racking are non returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge.

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of 50$ will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: Furniture style (wood) wine units: all cooling unit parts for a period of 5 (five) years; cabinetry and labor (uninstalled) for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranted labor. For the metal cabinet wine units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranted labor. For a scratch and dent or refurbished unit, warranty is 3 months from your dated invoice (parts for function only, not cosmetic). Thermoelectric Units: 90 (ninety) days from the date of sale. (This includes Wine Coolers, Beer Dispensers and Refrigerators. Cigar Humidors and Racking Systems are not warranted. Split Systems and installed products are parts only for 1 year, no labor. There is no warranty on parts purchased separately. Purchaser's exclusive remedy is limited, at Seller's option: to repair or replace →

defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty with in 12 (twelve) months from date of sale. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Seller's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted)

Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur.

Seller is not responsible for incidental or consequential damages, and there no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 04-07

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